Over Christmas holiday

Keep your ham safe!

By SHIRLEY W. WALTON
Extension Agent

Good News For Homemakers
HOME ECONOMICS

This week I wish to discuss with you some guidelines for safely keeping your Christmas ham and a different way to cook your turkey. These two meats are holiday traditions and many of you may be handling these the way mother and grandmother handled them years ago.

Because ham is cured and often smoked, aged and dried, you may think it is protected against food poinsoning, but this is not true. According to the US Department of Agriculture, ham can spread food poison bacteria, chiefly staph and salmonella.

When buying a ham, read the label carefully. Hams labeled "fully cooked" are completely cooked during processing. You can serve them as is, warm or cold.

Fresh hams or those labeled "cook before eating" must be cooked to a uniform internal temperature of 170 degrees F.

Ham slices or whole hams bought in paper or plastic wraps should be stored in the coldest part of the refrigerator. Use the ham slices in three or four days and a whole ham within a week.

Even most canned hams should be refrigerated. Read the label for storage time. As for freezing a ham, it tends to lose flavor and texture in the freezer. It can be frozen successfully for what we call short time storage--4 to 6 weeks. If you want to freeze it, wrap it tightly in freezer paper or use special plastic freezer bags. Do not try to keep a ham frozen for longer than two months.

Again, remember to be careful. Don't set the ham on the pantry shelf and think it's going to keep. It should be refrigerated and carefully handled to keep down the possibility of food poisoning.

Now, for cooking that turkey--Many of you are getting ready to prepare that turkey, which is a special part of the holiday meal. Have you thought of trying it in an oven cooking bag. It is a moist heat cooking method that produces a moist, tender bird. I wish to share with you the following directions:

When using an oven cooking bag, preheat your oven to 350 degrees F. Shake one tablespoon of flour in the bag to prevent bursting. Put celery and onion slices in the bottom of the bag to help prevent the turkey from sticking and to add some additional flavor. (If you do not like onion, just add more celery.)

Place the turkey on top of the vegetables, close the bag with the enclosed tie and make six 1-2 inch slits in the top to let steam escape.

If you wish to use a meat thermometer, you may insert the meat thermometer through a slit in the bag. The turkey will be done when it reaches 180-185 degrees F.

When the turkey is completely done, cut or slit the top of the bag down the center. Loosen the bag from the turkey so there is no sticking and carefully remove the turkey to a serving platter.

Do not use ordinary bags for roasting because they may not be sanitary. Also, the glue and ink used on brown bags have not been approved for use as cooking materials and they may give off unhealthful fumes. Also, brown bags in an oven can cause an oven fire. As the turkey cooks, the juices can saturate the brown bag, causing it to break during the cooking process.

Never use any kind of cooking bag in the oven except an approved one that is designed for oven use.

Best wishes to you as you do your holiday preparations. If you have a homemaking question or problem, you may call 352-8244 or write us at P.O. Box 488, Appomattox, VA 24522. It is always a pleasure to hear from you and to help you.

Have a good week!

RECIPE OF THE WEEK
Cinnamon Raisin Bread

1 cup milk, scalded
1 cup quick oats
1 cup raisins
1/4 cup sugar
1/2 cup butter or 1 stick
1 teaspoon salt
1 or 2 packets of dry yeast
1/4 cup warm water
2 eggs, beaten
1 teaspoon vanilla
4 cups flour
Cinnamon and sugar to taste

Place rolled oats, raisins, sugar, butter and salt in large bowl. Pour scalded milk over this, stir together and allow to cool to lukewarm. Add yeast (2 packages if you're in a hurry) dissolve in 1/4 cup of warm water. Stir in beaten eggs, vanilla and enough flour to make a soft dough. Knead until smooth and elastic on lightly floured surface. Place in greased bowl, cover and let rise in a warm place, until doubled. Punch down and divide in half. Roll into two rectangles, spread with melted butter, and sprinkle generously with mixture of cinnamon and sugar, according to taste or 1 teaspoon cinnamon and 3 teaspoons of sugar. Roll up and place in two greased bread pans. Cover. Let rise again. Bake at 350 degrees about 40 minutes. When slightly cooled, spread with frosting of powdered sugar mixture with a few drops of hot water.

This nutritious bread is great to eat and makes an especially nice gift for a friend and neighbor.

GED recipients cited

PICTURED HERE ARE PERSONS WHO RECENTLY PASSED THE State GED Examination. Front row, left to right are Emogene Mayberry, Stella Acker, Linda Mayberry; second row, Haven Fields, Sr., Warren Mayberry, Nina Doyen, Jeanette Hamlett, Nellie Mayberry, Sarah Cuccio (teacher); third row, Betty Fleshman, Ricky Lewis, William Willis, George Wooten, Robert Mullins, Bonnie Mayberry, Louis Mayberry. A GED certificate is issued in lieu of a diploma to a person 18 years of age and older who successfully passes a test provided by the Commonwealth of Virginia. Adults who for one reason or another did not graduate with a diploma have an opportunity to receive recognition of educational development since withdrawing from school. Sixteen adults from Appomattox County were awarded the GED certificate in November. All of the successful candidates participated in a review class sponsored by the Appomattox County School Board. Mrs. Sarah Cuccio was the instructor for the class. Another GED Review Class will start in February.

Project a success

[Continued from page1]

before. Today, I broke the last balloon, 22 miles south of Hartford, Connecticut, our capitol, on a farm.

My wife was born a Horsley in Richmond, Virginia. I would like to hear from you all.

May you walk in beauty.

Fondly,
Ale Blanchard"

"I feel that the effort was well worth it," commented Mrs. Hezetine Foster, principal of Appomattox Middle School. "It enable others to enjoy our endeavor."

Project coordinator, Mrs. Jean Tweedy was pleased that the activity not only placed emphasis on Reading Month but brought joy to someone at a special time in their life.

"I think it has really been a good project. I believe it has raised the interest in Reading Month," Tweedy commented.

When questioned about their feelings concerning the finding of their balloons, the students expressed surprise that they had travelled so far in such a short time, and they were happy to have been a part of the undertaking.

"It was exciting. I couldn't believe someone really found my balloon," said Wade Sayers.

"After hearing the nice letter we got from Mr. Blanchard I'm glad our balloons made him feel good. It made me feel good that he found them," commented Erica McCormick.

"I couldn't believe they travelled so far," Valerie Megginson said.

Brett Stratton had this to say, "I have released balloons several times before and this is the first time anyone has found mine."

"I felt proud that out of all the balloons released, ours were the first to be found," said Leon Lawing.

Jeannie Johnson missed hearing the announcement about the balloons and personally read Mr. Blanchard's letter in the office. "He's really a nice person and I was really excited to hear from someone so far away. He asked us to write him a letter about our favorite book and we're going to send him a letter next week," she said.

Inside of each balloon released, the students had written the name of their favorite book and their name and address and the name of the school."

Blanchard was among 25 artists participating in the Middletown Commission on the Arts "City Art Collection" program recently. He also teaches art.

Mrs. Pat Hudson Rice, Home Economics teacher at Appomattox Middle School, brought the story to the attention of the **Times-Virginian**, feeling that the project had done more than focus on Reading Month, but reached out in a gesture of love at a special season of the year to some one with a special need.

Beware of illegal shellfish sales during economic hard times

'Bootleg oysters'

The present economic crunch is providing opportunities for some illegal or "bootleg" shellfish activities in the State, according to the Bureau of Shellfish Sanitation, State Health Department.

A "bootleg" operation is one that is not under State Inspection or control, thus the shellfish is uncertified. "The sanitary quality of any uncertified product could be highly questionable, since the establishments producing such products usually do not have the necessary facilities to process shellfish under established sanitary requirements," says Cloyde Wiley, Director of the Health Departments Bureau of Shellfish Sanitation.

"Because bootleg oyesters are a little cheaper, people really think they are getting a bargin until they possibly become ill," says Wiley. "Bootleg oysters may come from approved waters," he said, "or they may have been taken illegally from polluted shellfish growing areas -- but by the time the bootlegger gets through with them, they may be dangerous because of unsanitary packing conditions."

Normally, the bootlegger's product is sold in glass "Mayonnaise type" jars with no seals or identification showing who packed them. Such products are usually sold locally door-to-door or on street corners, but are also occasionally found in stores, fish markets or gas stations.

"Bootleg oysters" are sought because they supposedly are unwashed and thus more flavorful. Usually bootleg oysters are exposed to extensive "soaking" whereby flavor and salt content is reduced. There is no law that requires oysters to be washed. Accordingly, certified shellfish dealers may supply unwashed shucked shellfish.

State Health officials urge the public to buy oysters only from legitimate sources certified by the State. Regulations controlling the processing of oysters and other shellfish are quite stringent and persons processing or packing shellfish for market are not permitted to operate without meeting established sanitary requirements and without being certified by the Virginia State Department of Health. While the Department makes every effort to halt illegal bootleg oyster operations, consumers could greatly assist in this effort by purchasing shellfish only from State certified dealers.

How can a certified product be recognized? Certified dealers also pack shellfish in glass jars, metal cans or plastic containers. However, each container of certified shellfish will be sealed in the can or if in jars or plastic containers, will be sealed by a heat shrinkable plastic band. In addition, the product container or band bears the name, address and state certification number of the packer. All containers of shellfish without this information should be refused.

Should there be any question as to whether or not a shellfish packer or product is certified, please contact your locat health department or the Bureau of Shellfish Sanitation, Richmond office - (804) 786-7937; Accomac office - (804) 787-3449; Norfolk office - (804) 623-8461; or White Stone office - (804) 435-1095.

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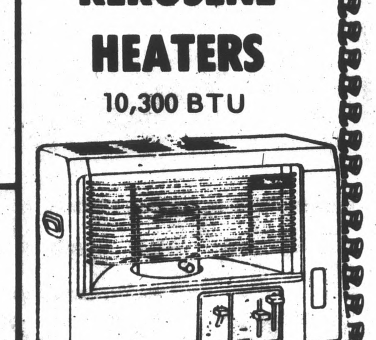

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Bible & Daily Living

Keep Christ in Christmas

By WILLIAM L. TRIMYER
THE KEY TO CHRISTMAS
Lesson for December 23, 1984
Bible Study Passage: John 1:1-18
Introduction

How do we make Christmas a meaningful celebration when we feel so much pressure from the commercial world? How do we "put Christ back into Christmas" so that our celebration is not so lopsided?

Christmas is what you and I make it. Many people will celebrate Xmas without honoring the One whose birth we acknowledge during this special time of the year. The giving of gifts at Christmas has special meaning. When we give we reflect a spirit that runs through the Bible, namely, God's good and perfect gifts to us. God so loved you and me that "he gave his only begotten son, that whosoever believes in him should not perish but have everlasting life."

The key to Christmas is Christ. We must strive to keep him at the center of our celebration. There are some traditions that my family does to help us keep in focus the importance of this season. One of the things we do is make an Advent wreath. Each Sunday at dinner we have devotions and light one of the four candles. We also use an Advent calendar, which the children take turns opening each day. Ten days before Christmas we light a candle each night and share in family devotions. Each member of the family takes part. We also bake a "birthday cake" for Jesus' birthday. Our two small sons take part in these and other family traditions. We believe that it is important to pass along the key to Christmas through rituals that convey meaning and will leave a lasting memory for our children.

THE ETERNAL WORD (Jn. 1:1-14)

From now through April we will take a long look at the Gospel according to John. I do not need to spell out the importance that this Gospel plays in the Christian faith and life. It is the Book that points to Christ as the Savior of the lost. John gives us the Christ as the Incarnate Word of God.

The Apostle John wrote to encourage belief. His audience consisted of Jews and skeptics and those who could not believe that Jesus was also God. John begins his writings by pointing to Jesus as the "WORD" which has existed from the beginning. Verses 1 through 14 constitute one of the greatest proclamations in the entire New Testament. John uses the Creek term Logos to refer to Jesus as God's Word who speaks in the Father's name and with the Father's authority.

John also uses the metaphors of light and life to describe Jesus as the giver of life and as the Light that scatters darkness. God sent his Son to disperse the darkness of spiritual blindness in the world and in the lives of people. John points out that belief in the Son of God makes one a child of the Heavenly Father.

We must not overlook the fact that Jesus was both human and divine. Some people have a difficult time accepting the humanity of Jesus. We miss a great part of the Gospel message if we deny or overlook the humanity of our Lord. While he was divine in nature, he also lived and hurt like you and me. When God revealed himself, he did so in such a way that we could easily identify with.

JOHN THE BAPTIZER (Jn. 1:15-18)

John the Baptizer was a forerunner of Jesus whose purpose in the Divine plant was to prepare the way. Both John the Baptizer and the Apostle John took a "back seat" to Jesus. While some people were confused over the role that John the Baptist played, he himself was never unclear about his place in relationship to Jesus. John the Baptizer confessed that Jesus was before him, meaning that Jesus had no beginning. God's Son has no beginning or end.

Ponder the following questions:

1. What is your most memorable Christmas?

2. Jesus is the "Light of the World." What does this phrase mean to you?

3. What are some of your favorite passages from John's Gospel?

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Dr. Trimyer is pastor of Kentuck Baptist Church in Ringgold, VA (WLYP)

Times-Virginian WORSHIP

Youth Rally planned

THE ONE WAY SINGERS of Woodlawn Baptist Church, Hopewell, will conduct a Youth Rally at Evergreen Baptist Church, the Rev. Edmond M. Terry, pastor, on Saturday, Dec. 29 and Sunday, Dec. 30. On Saturday the activities will get underway with teaching sessions by The One Way Singers beginning at 4 p.m. followed by a mini-concert. On Sunday, the group will present a concert beginning at 7 p.m. Although termed a Youth Rally, all ages are invited to attend.

Galilee church news

"It is more blessed to give than to receive."

The annual Christmas program held at Galilee this past Saturday night was a great success. Each Sunday School participant gave an excellent presentation and our Sunday School staff prepared an outstanding program.

Inspiring morning worship services were held at Galilee. Pastor Davis delivered a message of pure hope. All present enjoyed the services. Our YSD were in charge of music.

On that afternoon, the Rev. Tim Lawing and the YSD Singers were the guests of the Promise Land Baptist Church Youth Department. We extend our congratulations to the Youth of Promise Land for the very fine job they are doing.

Following the program, the youth of Promise Land entertained Galilee and visiting youth with refreshements in the fellowship hall.

In addition, the Promise Land Senior Choir held a special buffet supper for the senior guests in attendance. Thank you Promise Land.

Our special thanks to the Galilee members who supported us at Promise Land.

We were pleased to have Mrs. Rebecca Ferguson from Zion Baptist in Pamplin to worship with us in Appomattox the entire day. Brother Terry Dillard attended services Sunday morning.

We are happy to report that Sister Bigger has returned to her home in York, Pa.

God has truly smiled on us. Many of our sick and elderly members attended morning services.

As we prepare for the coming holiday season, let us reflect upon our sisters and brothers in other parts of the world who are dying of starvation. The same thing could happen here!

Have a joyous season and much love to all from your friends at Galilee.

Death Notices

Ollie Mabel Lawhorne Evans

Ollie Mabel Lawhorne Evans, 61, of Lynchburg, died Thursday morning at Lynchburg Nursing Home. She was the wife of Roscoe Robson Evans.

Born in Appomattox County, she was a daughter of the late John Guy Lawhorne and Cora Robertson Lawhorne. She was a member of Thomas Road Baptist Church.

In addition to her husband, she is survived by three sons, Roscoe Evans Jr. and Lloyd D. Evans, both of Lynchburg, and Ralph William Evans, Roanoke; four daughters, Mrs. Ann Marie Heflin, Stone Mountain, Mrs. Sharon Ray Heflin, North Carolina, and Mrs. Shirley Millington and Sheryl Evans, both of Lynchburg; and seven grandchildren.

Funeral services were conducted at 1 p.m. Saturday at Piney River Funeral Home, with burial in Jonesboro Cemetery at Roseland.

Piney River Funeral Home was in charge of arrangements.

Lillian Brightwell Harvey

Lillian Brightwell Harvey, 95, of Phenix, died Dec. 12, 1984, in Lynchburg General Hospital. She was the widow of Rawley Cleveland Harvey.

Born in Charlotte County, she was a daughter of the late William James Brightwell and Roberta Puckett Brightwell. She was a member of Appomattox Courthouse Presbyterian Church and was an honorary life member of Women of the Church, Presbyterian Church U.S. She served as clerk for the town of Phenix for 22 years.

She is survived by four sons, Edgar J. Harvey, Roxboro, N.C., Bernard L. Harvey, Dover, Del., and Clifford E. Harvey and Benjamin R. Harvey, both of Appomattox; one daughter, Mrs. Graydon (Bertie) Pollard, Keysville; 10 grandchildren, seven great-grandchildren, and three stepgrandchildren.

Funeral services were held Saturday at 11 a.m. at Appomattox Courthouse Presbyterian Church by the Revs. James F. Ferry and Otis Worley. Burial was in Fort Hill Burial Park.

Robinson Funeral Home was in charge of arrangements.

Mrs. Rose Bedore Lee

Mrs. Rose Bedore Lee, 62, of Route 4, Appomattox, died Sunday Dec. 16, 1984.

She was the widow of James J. Lee. Born March 1, 1922, in Newark, New Jersey, she was a daughter of the late Edward Bedore and Frances Elizabeth Aber Bedore. She is survived by five children, Michele Marie Lawson, Apppomattox, and Cecelia Mecionis, Rose Marie Winfield, James E. Lee and John D. Lee all of New Jersey. Also seven sisters among whom are Mrs. Edna Lillie of Appomattox.

Memorial services were conducted Wednesday, Dec. 18, 1984 in Orange, New Jersey.

John Russell [Buck] Martin

John Russell (Buck) Martin, 82, of 11125 Timberlake Road, Lynchburg, died Thursday in Virginia Baptist Hospital.

He was born in Appomattox County, the son of the late Thomas Howett Martin and Pearl Harris Martin. He was reared in Bedford County and educated in the public schools of Bedford County and New London Academy. He was a retired line supervisor of Applachian Power Co., with 47 years of service, and later worked with Campbell County Utilities and Service Authority where he served as a member of the board as acting superintendent. He was a former member of Brookville-Timberlake Lions Club, Elks Club, Lynchburg Society of Engineering and Science and American Water Association. He was a member of First Southern Methodist Church.

He is survived by his wife, Mabel Hamilton Martin; one daughter, Mrs. Winifred Martin Weiland of Lynchburg; four grandchildren, Winifred Pettyjohn of Andrews AFB, Md., Deborah Finenco of Fort Walton Beach, Fla., and Tracy Weiland of Lynchburg; and six greatgrandchildren.

A graveside service was conducted in Virginia Memorial Park at 10:30 a.m. Saturday by the Rev. Robert C. Herb.

Duiguid Waterlick Chapel was in charge of arrangements.

Olive Raiford McDearmon

Mrs. Olive Raiford McDearmon, 82, of 102 Maple St., Appomattox, died Dec. 13, 1984, in St. John's Nursing Home. She was the wife of the late James Wilbur McDearmon.

Born in Southhampton County, she was a daughter of the late Fabius Raiford and Anise Hazel Raiford. She was a member of Memorial United Methodist Church.

She is survived by a foster daughter, Mrs. Carroll (Lois) Smith, Lynchburg; two sisters, Mrs. Edgar Lowe, Ivor, and Mrs. John Duck, Suffolk; three grandchildren, Cameron K. Smith, Lynchburg, Brett R. Smith, Richmond, and Mrs. Michael Szydlowski, Woodberry Forest.

Graveside funeral services were held Dec. 14, at 2 p.m. at Liberty Cemetery by the Rev. Otis Worley.

David A. Saunders

David A. Saunders of 1206 10th St., Lynchburg, departed this life Friday morning in Lynchburg General Hospital. His wife is Mrs. Esther Banks Saunders.

Born in Lynchburg, he was a son of the late Albert Saunders Sr. and Mrs. Mabel Saunders. He was a member of First Church of Jesus, 15th and Wise streets, and a former employee of Flowers Bakery.

In addition to his wife, he is survived by his stepmother, Mrs. Geneva Saunders of Lynchburg; one son, James Saunders of Washington, D.C.; six brothers, Albert Saunders Jr., Leroy Saunders, Linwood Saunders and John Saunders, all of Lynchburg, Wilbert D. Saunders of Woodbridge and Lorenzo Saunders of Fort Knox, Ky.; seven sisters, Miss Mabel Saunders, Miss Margaret Saunders, Mrs. Rosa Bailey, Miss Cora J. Saunders and Mrs. Christine Withers, all of Lynchburg, Mrs. Julia Paige of Concord and Mrs. Genevieve Tinsley of Washington, D.C.; one devoted grandchild, Jefferey D. Kyle of Lynchburg; a host of nieces, nephews, other relatives and many friends.

Funeral services were held Monday at 4 p.m. at Community Funeral Home chapel, Dr. Haywood Robinson officiating, with interment in Forest Hill Burial Park.

Community Funeral Home was in charge of arrangements.

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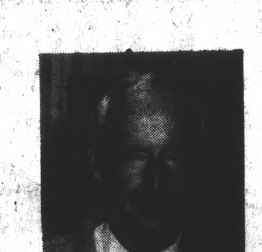

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Read The Times Virginian Weekly

Mt. Zion Church news

A large group attended the Rev. Lewis' worship service at Zion Baptist Church Sunday. The Young Adult and Sunbeam choirs provided music. At the close of the service. The Rev. Lewis received gifts from members and the clubs.

Weekly Bible and prayer services at Zion Baptist Church have been suspended until after the New Year.

The Rev. James Franklin has returned from the hospital and is doing nicely. Mrs. Beatrice Jennings is still in the intensive care unit at Lynchburg General. Mrs. Estel Hamlett is also on the sick list. We wish them all a speedy recovery.

The community was saddened by the death of Vincent Edward (Butch) Walker. Sympathy is extended to the family. Sympathy goes out also to the Berkley family in the loss of their loved one.

The Zion Baptist Sunday School program will be this Sunday at 11 a.m. The Senior Usher Board will meet at a later date.

We wish everyone a Merry Christmas and a Happy New Year.

DEC